Cuisinart®

INSTRUCTION AND RECIPE BOOKLET

PartyPop™ Popcorn Maker

CPM-800C

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **Read all instructions.**
2. Do not touch hot surface. Use handle or knobs.
3. To protect against electric shock, do not immerse cord, plugs, or this appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surface.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to “off’, then remove plug from wall outlet.
13. Do not use appliance for other than intended household use.
14. Never steam food in the popping plate.
15. A popper that is plugged into an outlet should not be left unattended.
16. This popper will not shut off automatically. To avoid overheating, add corn and oil before operating.
17. Extreme caution must be used when unloading popcorn. Always turn the unit over a counter-top so that residual hot oil or water running out will not cause burns.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORDSET INSTRUCTIONS

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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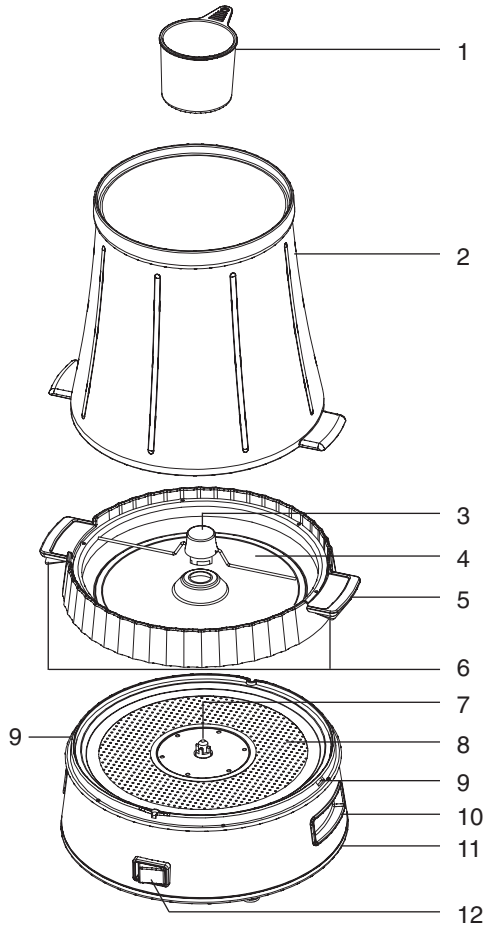
INTRODUCTION

Get ready to enjoy warm, fresh popcorn whenever you want it. Your new Cuisinart® PartyPop™ Popcorn Maker is simply sensational. It can pop up to 10 cups (2.5 L) in less than five minutes, and you decide what and how much oil and flavouring to add. And it’s easy. Just turn it on, let it pop, and then flip the bowl to serve!

PARTS AND FEATURES

1. **Measuring Cup**
   ½-cup (125 ml) capacity
2. **Serving Bowl**
   Plastic serving bowl with handles
3. **Stirring Rod**
   Removable stirring rod
4. **Removable Popping Plate Assembly**
   Dishwasher-safe popping plate
5. **Handles**
   Cool-touch handles for popping plate
6. **Plate Locking Levers**
   Assures popping plate is secured to the base
7. **Rotation Shaft**
   Turns stirring rod
8. **Heater Shield**
9. **Safety Interlocks for Plate**
10. **Handles**
    Side handles in base
11. **Base**
    Elegant stainless steel base
12. **On/Off Switch**
    Power activation



BEFORE THE FIRST USE

Remove all packaging and any promotional labels or stickers from your popcorn maker. Be sure that all parts (listed above, Parts and Features) of your new popcorn maker have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart® PartyPop™ Popcorn Maker for the first time, remove all protective paper and wrapping. Wipe housing and internal chamber with a damp cloth to remove any dust from the warehouse or shipping.

A slight odour or smoke may be evident as materials used in manufacturing are burned off internal parts. This is normal.

OPERATING INSTRUCTIONS

1. Place the base of the appliance on a clean, flat surface. **Caution: Do not let water or any other liquid drip into the base or on the heat shield.**
2. Popping plate must lock securely to base before unit will operate. Grip the locking levers up towards the handles of popping plate, which will open the lock. Place the plate on the base (handles of popping plate should be centered just above the side handles on base, see Fig.1). Once locking levers are released, the popping plate should be locked to the base.

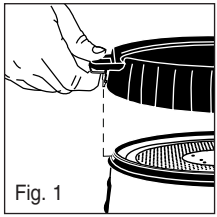


Fig. 1

NOTE: the unit will not operate if popping plate is not positioned correctly. Rotate plate very slightly back and forth until you feel the plate fall into place within the safety mechanism.

3. Add approximately 2 teaspoons (10 ml) of cooking oil to popping plate (see Tips and Hints, next page, for recommended measurements). We recommend using vegetable or canola oil, but any type is suitable except olive oil.
4. Add kernels to popping plate. **We recommend ⅛ cup (75 ml) of kernels, especially if using premium popcorn.** The measuring cup provided is ½-cup (125 ml) capacity, and also clearly marked for ⅛ cup (75 ml). See Tips and Hints, next page.
5. Place the inverted bowl on top of the popping plate.
6. Plug the power cord into a standard electrical outlet.
7. Turn the power switch to ON.

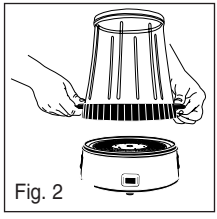


Fig. 2

8. The stirring rod will rotate and cooking will begin.
9. When the popcorn has finished popping, grasp the locking lever against handles of popping plate, along with bowl handles together. Gently lift plate and bowl from the base (see fig.2). Turn over and place the bottom of bowl on a flat surface (see fig.3).

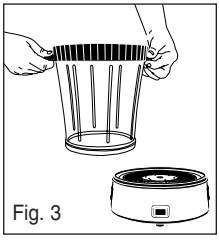


Fig. 3

10. To avoid any burning of popcorn, flip the bowl as soon as popping is complete.

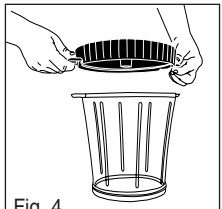


Fig. 4

11. Lift the popping plate off the bowl by its handles, and immediately return the plate onto the base to cool (see fig.4).

CAUTION: After popping, the plate is EXTREMELY HOT. Do not put fingers near the plate. After turning the bowl over to serve, simply return popping plate directly to the base.

12. Rotation shaft continues turning until unit is switched OFF manually.

IMPORTANT NOTE: We recommend letting the popcorn maker cool for 5 to 10 minutes between popping cycles. If the heat builds up from too many consecutive cycles, a safety mechanism may shut down functioning temporarily, in order to let unit cool down again. (After 2 or more consecutive popping cycles, this might happen mid-cycle.) Once cooled to room temperature, unit will be able to start again.

CLEANING AND MAINTENANCE

Clean your popcorn maker after every use.

Never immerse the base of the unit in water or let water drip inside. Do not use benzene, scrubbing brushes or chemical cleaners, as these will damage the unit. Use only a damp cloth to clean exterior of the base.

Serving bowl – The serving bowl is fully immersible and dishwasher-safe. Do not clean plastic serving bowl with the scourer side of a sponge.

Popping plate – Popping plate is fully immersible and dishwasher-safe. Do not use metal utensils as these will damage the surface. The stirring rod can be removed from the popping plate for cleaning.

TIPS AND HINTS

POPCORN AMOUNTS

Kernels	Vegetable Oil	Popped Popcorn
¼ cup (50 ml)	1½ teaspoons (7 ml)	Approximately 6 cups (1.5 L) popped popcorn
⅓ cup (75 ml)	2 teaspoons (10 ml)	Approximately 8 cups (2 L) popped popcorn
½ cup (125 ml)	1 tablespoon (15 ml)	Approximately 10 cups (2.5 L) popped popcorn

Note: Premium popcorns have larger kernels, resulting in a higher yield of popcorn. If using premium popcorn, the yield of popped popcorn will be about 1 cup (250 ml) greater than stated above.

Note: DO NOT use more than ⅓ cup (75 ml) of unpopped kernels when using premium popcorn.

The seasoning possibilities for popcorn are endless. Just add melted butter and your favourite seasonings.

With toppings added, popped popcorn will become much crisper and the flavours become more intense if it is heated with desired toppings in a 300°F (150° C) oven for about 15–20 minutes before serving. For best results, heat it on a baking sheet that you have lined with foil and sprayed with cooking oil.

Note: Serving bowl should not be put into oven.

It is very important to use fresh popcorn. If your popcorn is old, the kernels will not fully pop and/or it may take a long time for them to pop.

SEASONING SUGGESTIONS

Cheese

Taco seasoning

Chili powders

Hot sauce

Packaged sauces (i.e. Alfredo)

Soy sauce

Italian seasoning and herbs

Butter/Seasoning ratios for popcorn:

2 tablespoons (30 ml) melted butter for ¼ cup (50 ml) unpopped kernels, and a minimum of 1 teaspoon (5 ml) of seasoning.

3 tablespoons (45 ml) melted butter for ⅓ cup (75 ml) unpopped kernels, and a minimum of 2 teaspoons (10 ml) of seasoning.

4 tablespoons (90 ml) melted butter for ½ cup (125 ml) unpopped kernels, and a minimum of 2½ teaspoons (12 ml) to a tablespoon of seasoning.

The amount of seasoning depends on the intensity of the ingredients you are using – it is important to let your taste be your guide.

Southwestern Popcorn

Makes sixteen ½-cup (125 ml) servings

8 cups (2 L) popped popcorn
½ cup (125 ml) toasted pepitas
3 tablespoons (45 ml) unsalted butter
1 teaspoon (5 ml) chili powder
1 teaspoon (5 ml) paprika
½ teaspoon (2 ml) kosher salt
¼ teaspoon (1 ml) dried oregano
¼ teaspoon (1 ml) granulated garlic
⅛ teaspoon (0.5 ml) cayenne pepper

Place popcorn and pepitas in large mixing bowl. Melt the butter in a small skillet. Stir in the spices. Cook spices for about 2 minutes to release flavours. Pour butter over popcorn and toss to coat evenly. Serve.

Nutritional information per ½-cup (125 ml) serving: Calories 69 (66% from fat) • carb. 3g • pro. 3g • fat 5g • sat. fat 2g • chol. 6mg • sod. 45mg • calc. 5mg • fiber 1g

Wasabi Popcorn

Makes sixteen ½-cup (125 ml) servings

8 cups (2 L) popped popcorn
3 tablespoons (45 ml) butter
½ teaspoon (2 ml) wasabi powder
½ teaspoon (2 ml) salt

Place the popcorn in a large mixing bowl. Melt the butter in a small skillet. Stir in the wasabi and salt and cook for about 3 minutes. Pour wasabi butter over popcorn and toss to coat evenly. Serve.

Nutritional information per ½-cup (125 ml) serving: Calories 38 (72% from fat) • carb. 2g • pro. 0g • fat 3g • sat. fat 1g • chol. 6mg • sod. 74mg • calc. 1mg • fiber 0g

Cheesy Popcorn

Makes sixteen ½-cup (125 ml) servings

Variation 1

8 cups (2 L) popped popcorn
3 tablespoons (45 ml) unsalted butter
½ cup (125 ml) grated Parmesan cheese
¼ teaspoon (1 ml) kosher salt

Place the popcorn in a large mixing bowl. Melt the butter in a small skillet and stir in the cheese and salt. Pour butter mixture over popcorn and toss to coat evenly. Serve.

Nutritional information per ½-cup (125 ml) serving: Calories 50 (70% from fat) • carb. 2g • pro. 1g • fat 4g • sat. fat 2g • chol. 8mg • sod. 56mg • calc. 34mg • fiber 0g

Variation 2

8 cups (2 L) popped popcorn
3 tablespoons (45 ml) unsalted butter
1½ tablespoons (25 ml) packaged cheese sauce mix

Place the popcorn in a large mixing bowl. Melt the butter in a small skillet and stir in the cheese sauce mix. Pour butter mixture over popcorn and toss to coat evenly. Serve.

Nutritional information per ½-cup (125 ml) serving: Calories 34 (63% from fat) • carb. 3g • pro. 1g • fat 2g • sat. fat 1g • chol. 6mg • sod. 31mg • calc. 3mg • fiber 0g

Asian Style Popcorn

Makes sixteen ½-cup (125 ml) servings

8 cups (2 L) popped popcorn
3 tablespoons (45 ml) unsalted butter
1½ tablespoons (25 ml) soy sauce
½ teaspoon (2 ml) sesame oil

Place the popcorn in a large mixing bowl. Melt the butter in a small skillet and stir in the soy sauce and sesame oil. Pour soy butter over popcorn and toss to coat evenly. Serve.

Nutritional information per ½-cup (125 ml) serving: Calories 38 (70% from fat) • carb. 2g • pro. 0g • fat 3g • sat. fat 1g • chol. 6g • sod. 97mg • calc. 1mg • fiber 0g

Curry Popcorn

Makes sixteen ½-cup (125 ml) servings

8 cups (2 L) popped popcorn
3 tablespoons (45 ml) unsalted butter
2 teaspoons (10 ml) curry powder
½ teaspoon (2 ml) turmeric
½ teaspoon (2 ml) kosher salt
pinch cayenne pepper

Place popcorn in large mixing bowl. Melt the butter in a small skillet. Stir in the spices and cook for about 2 minutes to release flavours. Pour butter over popcorn and toss to coat evenly. Serve.

Nutritional information per ½-cup (125 ml) serving: Calories 37 (69% from fat) • carb. 2g • pro. 0g • fat 3g • sat. fat 1g • chol. 6mg • sod. 42mg • calc. 2mg • fiber 1g

Pesto Popcorn

Makes sixteen ½-cup (125 ml) servings

8 cups (2 L) popped popcorn
3 tablespoons (45 ml) unsalted butter
4 tablespoons (90 ml) prepared pesto (see recipe below)

Place the popcorn in a large mixing bowl. Melt the butter in a small skillet and stir in prepared pesto. Pour pesto butter over popcorn and toss to coat evenly. Serve.

Nutritional information per ½-cup (125 ml) serving: Calories 50 (77% from fat) • carb. 2g • pro. 1g • fat 4g • sat. fat 2g • chol. 6mg • sod. 23mg • calc. 9mg • fiber 0g

Pesto

Makes about ¾ cup (175 ml)

1 small clove garlic
1 ounce (30 g) Parmesan cheese, cut into 1" (2.5 cm) cubes
3 cups (750 ml) packed fresh basil
1 teaspoon (5 ml) kosher salt
½ cup (125 ml) extra virgin olive oil

Insert the metal chopping blade into a food processor. With the machine running, drop the garlic down the small feed tube. Once the garlic is processed, drop the Parmesan down the small feed tube. Process for about 10 seconds. Scrape the work bowl and add the basil and salt. Process for another 5–10 seconds. With machine running, pour olive oil down small feed tube. Allow machine to run until mixture is emulsified, about 15–20 seconds.

Popcorn Snack Mix

Makes about sixteen ½-cup (125 ml) servings

6 cups (1.5 L) popped popcorn
1 cup (250 ml) mini pretzels or pretzel sticks
¾ cup (175 ml) peanuts
¾ cup (175 ml) roasted mixed nuts
4 tablespoons (90 ml) unsalted butter
½ teaspoon (2 ml) paprika
½ teaspoon (2 ml) kosher salt
¼ teaspoon (1 ml) granulated garlic
½ teaspoon (2 ml) Worcestershire sauce
dash hot sauce

Preheat oven to 300°F (150°C).

Prepare a sheet tray by lining it with foil; spray with cooking spray.

Place the popcorn, pretzels, and nuts in a large mixing bowl. Melt the butter in a small skillet and stir in the spices, Worcestershire and hot sauces. Pour butter mixture over popcorn and toss to coat evenly.

Pour mix onto prepared sheet tray. Bake for about 20 minutes, stirring occasionally. Serve.

Nutritional information per ½-cup (125 ml) serving: Calories 135 (50% from fat) • carb. 14g • pro. 3g • fat 7g • sat. fat 2g • chol. 8mg • sod. 283mg • calc. 8mg • fiber 1g

Buffalo Style Popcorn

Makes sixteen ½-cup (125 ml) servings

8 cups (2 L) popped popcorn
3 tablespoons (45 ml) unsalted butter
1½ tablespoons (25 ml) hot sauce
¼ teaspoon (1 ml) cider vinegar

Place popcorn in large mixing bowl. Melt the butter in a small skillet and stir in the hot sauce and vinegar. Pour butter over popcorn and toss to coat evenly. Serve.

Nutritional information per ½-cup (125 ml) serving: Calories 31 (66% from fat) • carb. 2g • pro. 0g • fat 2g • sat. fat 1g • chol. 6mg • sod. 68mg • calc. 1mg • fiber 0g

Caramel-Nut Popcorn

Makes eighteen to twenty ½-cup (125 ml) servings

8 cups (2 L) popped popcorn
½ cup (125 ml) whole almonds
½ cup (125 ml) roasted cashews
½ cup (125 ml) macadamia nuts
½ cup (125 ml) unsalted butter
½ cup (125 ml) light corn syrup
1 cup (250 ml) brown sugar
1 teaspoon (5 ml) pure vanilla extract
¼ teaspoon (1 ml) baking soda

Preheat oven to 300°F (150°C).

Prepare a sheet tray by lining it with foil; spray with cooking spray.

Place popcorn and nuts in a large mixing bowl that has also been sprayed with cooking spray. Reserve.

Place the butter, corn syrup, and brown sugar in a 3-quart (2.8 L) saucepan over high heat. Bring mixture to a boil. Using a candy thermometer, bring mixture to 275°F (135°C), and remove pan from heat. Stir in vanilla and baking soda very carefully, as caramel will sputter when ingredients are added.

Pour mixture over popcorn and nuts and toss immediately with a heatproof spatula.

Pour popcorn mixture out onto prepared sheet pan and place in preheated oven. Bake for about 45 minutes, stirring every 15 minutes.

Allow to cool and then break pieces up to serve.

To make popcorn balls:

Bring the butter, sugar, corn syrup mixture to 270°–275°F (132°–135°C). Follow the instructions as above: add the vanilla and baking soda, pour evenly over popcorn and nuts. Instead of placing in the oven, grease your hands well with butter and form the popcorn into balls. Be careful as the caramel is hot. Place on a lined baking tray and allow to cool completely. Once cool, serve or store individually wrapped in plastic.

Nutritional information per ½-cup (125 ml) serving: Calories 178 (51% from fat) • carb. 21g • pro. 3g • fat 11g • sat. fat 4g • chol. 12mg • sod. 25 mg • calc. 28mg • fiber 1g

Peanut Butter Popcorn

Makes sixteen ½-cup (125 ml) servings

8 cups (2 L) popped popcorn
½ cup (125 L) light corn syrup
½ cup (125 L) granulated sugar
½ cup (125 L) unsalted butter
½ cup (125 L) peanut butter

Preheat oven to 300°F (150°C).

Prepare a sheet tray by lining it with foil; spray with cooking spray.

Place popcorn in a large mixing bowl that has also been sprayed with cooking spray and reserve.

Place the corn syrup, sugar, and butter in a 3-quart (2.8 L) saucepan over high heat. Bring mixture to a boil. Using a candy thermometer, bring mixture to 270°F (132°C), and remove pan from heat. Stir in peanut butter very carefully, as caramel can sputter when ingredients are added.

Pour mixture over popcorn and toss immediately with a heatproof spatula. Pour popcorn mixture out onto prepared sheet pan and place in preheated oven. Bake for about 45 minutes, stirring every 15 minutes.

Allow to cool and then break pieces up to serve.

Nutritional information per ½-cup (125 ml) serving: Calories 137 (54% from fat) • carb. 14g • pro. 2g • fat 8g • sat. fat 4g • chol. 12mg • sod. 36mg • calc. 8mg • fiber 0g

Chocolate Popcorn

Makes sixteen ½-cup (125 ml) servings

8 cups (2 L) popped popcorn
1 cup (250 ml) roasted peanuts
4 tablespoons (90 ml) unsalted butter
½ cup (125 ml) corn syrup
½ cup (125 ml) granulated sugar
1 cup (250 ml) semisweet chocolate chips
1 teaspoon (5 ml) pure vanilla extract

Preheat oven to 300°F (150°C).

Prepare a sheet tray by lining it with foil; spray with cooking spray.

Place popcorn and nuts in a large mixing bowl that has also been sprayed with cooking spray. Reserve.

Place the butter, corn syrup, and sugar in a 3-quart (2.8 L) saucepan over high heat. Bring mixture to a boil. Once all the sugar is melted, and about 5 minutes after mixture comes to a boil, stir in chocolate chips and vanilla, stirring until chocolate is melted. Pour mixture over popcorn and nuts and stir to coat as evenly as possible. Pour popcorn and chocolate into prepared sheet tray.

Bake for 1 hour, stirring mixture every 15 minutes or so.

Once cool, break popcorn up into pieces and serve.

Nutritional information per ½-cup (125 ml) serving: Calories 158 (41% from fat) • carb. 22g • pro. 2g • fat 7g • sat. fat 2g • chol. 0g • sod. 6mg • calc. 8mg • fiber 3g

Nutty Caramel Chocolate Popcorn Bark

Makes about 18–20 servings

8 cups (2 L) popped popcorn
1 cup (250 ml) mixed roasted nuts
½ cup (125 ml) unsalted butter
1 cup (250 ml) light corn syrup
½ cup (125 ml) brown sugar
½ cup (125 ml) granulated sugar
1 teaspoon (5 ml) vanilla extract
¼ teaspoon (1 ml) baking soda
3 cups (750 ml) semisweet chocolate morsels

Preheat oven to 300°F (150°C).

Prepare a sheet tray by lining it with foil; spray with cooking spray.

Place popcorn and nuts in a large mixing bowl that has also been sprayed with cooking spray. Reserve.

Place the butter, corn syrup, brown sugar and granulated sugar in a 3-quart (2.8 L) saucepan over high heat. Bring mixture to a boil. Using a candy thermometer, bring mixture to 275°F (135° C) and remove pan from heat. Very carefully stir in vanilla and baking soda.

Pour mixture over popcorn and nuts and toss immediately with a heatproof spatula. Pour popcorn mixture out onto prepared sheet pan and place in preheated oven. Bake for about 45 minutes, stirring every 15 minutes.

Place chocolate in a double boiler to melt. When the popcorn has cooled slightly, drizzle the melted chocolate over it.

Allow to cool completely so that the chocolate hardens, and then break into pieces to serve.

Nutritional information per ½-cup (125 ml) serving: Calories 323 (48% from fat) • carb. 41g • pro. 2g • fat 18g • sat. fat 8g • chol. 24mg • sod. 40mg • calc.17mg • fiber 4g

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on the Cuisinart® PartyPop™ Popcorn Maker.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® PartyPop™ Popcorn Maker that was purchased at retail for personal, family or household use. This warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® PartyPop™ Popcorn Maker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

For warranty purposes, we would like to suggest that you register your product on-line at www.cuisinart.ca to facilitate verification of the date of original purchase. However, should you not wish to register on-line we recommend the consumer to maintain original receipt indicating proof of purchase. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

When calling our Authorized Service Centre for in warranty service please make reference to your model number and the manufacturing date code. This information can be found in the rating area on the body or underneath the base of your unit. The model number will follow the word Model: CPM800C. The manufacturing date code is a 4 or 5 digit number sometimes followed by a letter. Example, 40630K would designate year, month & day (2004, June 30th).

If your popcorn makere should prove to be defective within the warranty period, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606 or write to:

Cuisinart Canada
156 Parkshore Drive
Brampton, Ont. L6T 5M1

To facilitate the speed and accuracy of your return, please also enclose $10.00 for shipping and handling of the product. Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by cheque or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® PartyPop™ Popcorn Maker has been manufactured to strict specifications and has been designed for use with the Cuisinart® PartyPop™ Popcorn Maker authorized accessories and replacement parts for your model.

These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart. These warranties exclude all incidental or consequential damages.

BEFORE RETURNING YOUR CUISINART PRODUCT

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Centre, please remind the servicer to call our Consumer Service Centre to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

Cuisinart®

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